Cheese Bread (Brazil)

2 c. water
1 Tbsp. salt
1 c. oil plus additional for forming balls
2 c. povilho (sweet starch)
3 to 4 large eggs
2 c. grated Parmesan cheese

Mix water, salt, and oil in a medium saucepan and bring to a boil. In a medium bowl, stir this mix slowly into povilho. When fully mixed, allow to cool. When povilho mixture is cool, add 3 eggs and cheese. Blend mixture in a food processor (do not use hand mixer or blender!) until smooth. If mixture is too stiff, add another egg and blend again.

Preheat oven to 350°. Coat palms of hands with oil to prevent sticking. Take a tablespoon of cheese mixture and roll it into a ball. Place ball on a cookie tin. Repeat until tin is full. Bake at 350° for 30 minutes, until golden brown on top. Makes about 6 servings.

Povilho is available in markets that carry Brazilian products.

Fatima M.